

Pork & Hominy Pozole

with Avocado & Crispy Tortilla Strips

At the heart of pozole, a traditional Mexican soup, is hominy—an ancient preparation of maize with a unique texture. Hominy is maize treated with natural minerals in a process that unlocks its flavors and puffs it up to several times its original size. When simmered in the broth for pozole, it's incredibly tender and delicious. We're serving our version of the soup with an array of toppings, so you can customize it yourself: crunchy, homemade tortilla strips, lime, creamy avocado and crumbly queso fresco (a Mexican favorite).



Ingredients

- 1 Pound Ground Pork
- 4 Corn Tortillas
- 1 14.5-Ounce Can Hominy
- 1 28-Ounce Can Whole, Peeled Tomatoes
- 3 Cloves Garlic
- 2 Limes
- 1 Avocado
- 1 Red Onion
- ½ Bunch Kale
- 1 Large Bunch Cilantro

Knick Knacks

- 2 Ounces Queso Fresco
- 1½ Tablespoons Pozole Spice Blend
(Chipotle Powder, Ground Cumin, Mexican Oregano, Smoked Paprika, Cocoa Powder & Ground Cinnamon)

Makes 4 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp33

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Stack the tortillas; cut them in half, then into thin strips. Drain and rinse the hominy. Place the tomatoes in a bowl; using your hands, gently break the tomatoes apart. Peel and thinly slice the garlic. Peel and thinly slice the onion. Remove and discard the kale stems; roughly chop the leaves. Crumble the queso fresco. Pick the cilantro leaves off the stems; discard the stems. Quarter the limes. Pit, peel and medium dice the avocado; toss with **the juice of 2 lime wedges**.

2



Cook the pork:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **ground pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through. Transfer to a bowl and set aside. Carefully drain off and discard the drippings, leaving any browned bits (or fond) in the pot.

3



Cook the aromatics:

Add 1 tablespoon of olive oil to the pot of reserved fond and heat on medium until hot. Add the **garlic, onion** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.

4



Add the kale:

Add the **kale** to the pot of aromatics. Stir to combine and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Add **1 cup of water**; cook, scraping up any browned bits from the bottom of the pot with a spoon, 1 to 2 minutes, or until thoroughly combined.

5



Finish the soup:

Add the **hominy, tomatoes, cooked pork** and **1 cup of water** to the pot of aromatics and kale; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium and simmer, stirring occasionally, 6 to 8 minutes, or until slightly reduced in volume. Remove from heat; stir in **the juice of 2 lime wedges** and season with salt and pepper to taste. Transfer to a serving dish.

6



Toast the tortilla strips & serve your dish:

While the soup cooks, place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer and toast 9 to 11 minutes, or until golden brown and crispy. Transfer to a serving dish. Serve the **finished soup** with the **crispy tortilla strips, avocado, cilantro, queso fresco** and **remaining lime wedges** on the side. Enjoy!